

WHITE WINE

A OF ACACIA

CHARDONNAY 9 GL / 28 BTL
BRIGHT CITRUS AND TROPICAL FRUIT NOTES PERFUME THE
AROMAS AND BEAUTIFULLY BALANCED FLAVORS

ROTH

SAUVIGNON BLANC 12 GL / 38 BTL
A REFRESHINGLY CRISP WHITE WINE THAT OFFERS CITRUS
AND TROPICAL FRUIT FLAVORS WITH VERY AROMATIC NOTES

LOREDONA

PINOT GRIGIO 11 GL / 34 BTL
FEATURES AROMAS OF WHITE PEACH, NECTARINE AND SPRING FLOWERS
FOLLOWED BY FLAVORS OF LEMON, STONE FRUIT, CRISP FUJI APPLE
AND RIPE PEAR

VITIANO ROSE

ROSE 10 GL / 34 BTL
DELIVERS CLEAN, JUICY AROMAS OF STRAWBERRIES, PLUMS, AND
CRANBERRIES, ALONG WITH SCENTS OF ROSES AND GARDENIAS

RED WINE

MARK WEST

PINOT NOIR 10 GL / 34 BTL
AROMAS OF JAMMY RASPBERRY AND RIPE PLUM, WITH
A HINT OF VANILLA AND A BRIGHT, LINGERING FINISH

St. FRANCIS

CABERNET SAUVIGNON 14 GL / 44 BTL
BLACKBERRY, RIPE PLUM AND VANILLA DOMINATE THIS SOFT,
RICH CAB WITH A SILKY, SMOOTH FINISH

TILIA

MALBAC 12 GL / 35 BTL
DENSE BLACK FRUIT AROMAS WITH LIGHT VIOLET
NOTES AND A TOUCH OF SWEET TOAST.

BIANCHI

MERLOT 14 GL / 45 BTL
PACKED WITH DEEP, DARK BERRY FRUIT AND NUANCED HINTS
OF COCOA, HERB AND EARTH WITH A SOFT STRUCTURE.

**“MY ONLY REGRET IN LIFE IS THAT I DID NOT
DRINK MORE CHAMPAGNE”**

-JOHN MAYNARD KEYNES

KENWOOD BRUT EXTRA

SPLIT \$10

MOET AND CHANDON WHITE STAR

\$85 BOTTLE

VEUVE CLICQUOT “YELLOW LABEL”

\$125 BOTTLE

DOM PERIGNON 1999

\$295 BOTTLE

BEER

BUD LIGHT, WYDMER HEFEWEIZEN,
SIERRA NEVADA PALE ALE,
COLT 45 “40” WITH BROWN PAPER BAG,
CORONA, STELLA ARTOIS LAGER,
HEINEKEN PILSNER, NEWCASTLE BROWN ALE,
BODDINGTONS PUB ALE,
GUINNESS IRISH DRY STOUT

SAINT FELIX SANGRIA

OUR HOUSE SPECIAL: GRANDMA DOLORES'S
RED SANGRIA RECIPE. SERVED THE SAME WAY SHE DID IN A MASON JAR.
RED

\$9 GLASS

\$26 PITCHER

SAINT FELIX COCKTAIL

THIS LUSH INSTANT CLASSIC IS SERVED IN YOUR OWN CARAFE TOWER PREPARED
WITH CHAMPAGNE, SODA, FRESH RASPBERRIES, BLUEBERRIES AND FRENCH
ELDERFLOWER BLOSSOM LIQUEUR.

\$25 A CARAFE

SAINT FELIX MOJITO

3 STYLES OF THE CUBAN HIGHBALL - TRADITIONAL,
RASPBERRY, OR STRAWBERRY FLAVORED RUM WITH MUDDLED
WITH FRESH BERRIES, FRESH MINT, FRESH LIME JUICE,
CLUB SODA, & SUGARCANE - THE WORLD IS YOURS!

\$12

SOUTHERN BELLE

JR'S ELECTRIC LEMONADE WITH
SEAGRAM'S SWEET TEA VODKA. GET R DONE!

\$12

DESPERADO

THIS OUTLAW COCKTAIL FEATURES CRUSHED RED BELL PEPPER, FRESH MINT AND
ORANGE BITTERS, FRESH-PRESSED TANGERINE AND LIME JUICES. HANDSHAKEN WITH
THE GUNSLINGER'S CHOICE OF CORRALLEJO TEQUILA

PLATA - "SILVER" \$13 ~ REPOSADO - "RESTED" \$14 ~ AÑEJO - "VINTAGE" \$15

CHOCOLATE ROUX MARTINI

THIS DECADENCE DANCE REVELS IN THREE OLIVE CHOCOLATE VODKA,
WHITE CHOCOLATE LIQUEUR, BUTTERSCOTCH, BANANA & CHOCOLATE
SWIRLS & CHOCOLATE SHAVINGS

\$13

PEAR MANHATTAN

DIVER DOWN, THIS LIBATION IS STRONG
IN A MAD MEN KIND OF WAY FEATURING PEAR VODKA,
BOURBON, SPLASH OF SWEET VERMOUTH

\$12

WATERMELON MARTINI

THREE OLIVES WATERMELON VODKA WITH WATERMELON
MIXER & A SLICE OF WATERMELON GARNISH,
LET'S COOL YOU OFF WHEN YOU'RE HOT LIKE GEORGIA ASPHALT!

\$12

CUCUMBER DILETTANTE

THIS RENAISSANCE COCKTAIL FEATURES MUDDLED CUCUMBERS AND
DILL WITH A FRENCH KISS OF VODKA. THIS CITRUS
STAR OWNS THE ROOM. LONG LIVE THE THEATER.

\$12

BELLE DE JOUR

RASPBERRY BELLINI SERVED WITH A CHAMPAGNE SPLIT AND RASPBERRY GARNISH.

\$12

FIRECRACKER

BANG! - GRAPEFRUIT VODKA WITH
FRESH LIME JUICE, WITH A SPLASH OF CRANBERRY & SHAKEN
JALAPENOS TO YOUR TASTE. CAN YOU DIG IT, SUCKAS?

\$12

STOCKHOLM SYNDROME

EVER BEEN TIED UP & JUST FELL IN LOVE? THIS ARRESTED
DEVELOPMENT FEATURES MARTIN MILLER ENGLISH GIN, ROSEMARY,
FRESH MINT, MUDDLED STRAWBERRIES, FRESH LIME
AND POMEGRANATE JUICE

\$13

ADAM'S APPLE

WANNA SWALLOW IT OR JUST TAKE A BITE OUT
OF THIS TEMPTATIOUS CREATION FEATURING STOLI GALA APPLE
MUDDLED BLUEBERRIES A KISS OF GINGER LIQUEUR
THE SNAKE MAKE YOU DO BAD THINGS.

\$13

**JOIN US FOR HAPPY HOUR
FROM 4 - 8 PM EVERY DAY**

½ OFF ALL BEER, WINES,
& SPECIALTY DRINKS!

SAINT FELIX SPECIALTIES

KOBE SLIDERS \$14

A TRIO OF KOBE SLIDERS ON BRIOCHE BUNS
WITH SMOKED BACON, GRILLED ONION,
MAYTAG BLEU CHEESE, TOMATO,
LETTUCE AND THOUSAND ISLAND

CUBANO TACOS \$11

TENDER CUBAN BRAISED PORK TACOS
WITH PICKLED PEPPER RELISH,
AVOCADO CREMA, SALSA ROJA, SHREDDED CABBAGE,
AND GOUDA CHEESE

SWEET POTATO FRIES \$9

WITH CHOICE OF ONE DIPPING SAUCE

ROASTED GARLIC AIOLI - AVOCADO CREMA
ROASTED RED PEPPER COULIS - WASABI CREAM
CHIPOTLE AIOLI - COCONUT RANCH - TZATZIKI
1000 ISLAND - SALSA ROJA

ADDITIONAL SAUCE \$1

GOAT CHEESE GRATIN \$12

BAKED GOAT CHEESE FONDUE WITH SPINACH
AND SLOW ROASTED FENNEL SERVED WITH
ARTISAN BREADS AND ROASTED RED PEPPER COULIS

GARLIC ASPARAGUS \$13

SERVED OVER BLACK BELUGA LENTILS WITH
CREAMY BALSAMIC TOMATOES
AND HARD-BOILED EGG CONFETTI

BLEU SALAD \$12

MAYTAG BLEU CHEESE, BLUEBERRIES,
CANDIED WALNUTS, WILD ARUGULA, ROASTED PEPPER
AND TOMATO TOSSED WITH CHAMPAGNE
SHALLOT VINAIGRETTE
(W/ CHICKEN ADD \$4)

BOULEVARD CHOPPED SALAD \$12

ROMAINE, PAPAYA, FETA CHEESE,
CUCUMBER, ASPARAGUS, TOMATO,
PINE NUTS, PEAS AND HEARTS OF PALM
TOSSED WITH BLUSH VINAIGRETTE
(W/ CHICKEN ADD \$4)

SPICY AHI SALAD \$14

PEPPER SEARED TUNA STOP SESAME SALAD WITH
MARINATED CUCUMBER, CANTALOUPE,
SPROUTS, CRISPY WONTONS &
WASABI CREAM

SAINT FELIX SPECIALTIES

STEAK SKEWERS \$13

SWEET SOY & CHILE MARINATED STEAK SERVED WITH CHIPOTLE AIOLI, SEA SALT GARLIC OIL, AND COCONUT RANCH

MOROCCAN CHICKEN CUPS \$11

AROMATIC CHICKEN IN BUTTER LETTUCE WITH MOROCCAN COUS COUS SALAD AND TZATZIKI SAUCE

CHICKEN CAPELLINI \$14

CHICKEN BREAST, TOMATO, SHALLOT, GARLIC, BASIL, ASPARAGUS, AND ANGEL HAIR PASTA WITH LIGHT CREAM SAUCE **VEGETARIAN OPTION AVAILABLE \$12**

CHEESE & OLIVE BOARD

HOUSE MARINATED OLIVES WITH MANCHEGO, BRIE, FETA AND CHEF'S CHEESE CHOICE SERVED WITH CANDIED WALNUTS, HONEY, RED PEPPER COULIS, ROASTED GARLIC AIOLI AND PARMESAN CROSTINI

SMALL \$14 LARGE \$22

BRAISED BEEF SHORT RIBS \$16

SLOW COOKED BONELESS SHORT RIBS SERVED WITH GOAT CHEESE MASHED POTATO & GRILLED SPRING ONIONS

PAN-SEARED MAPLE CHILI SALMON \$15

MILDLY SPICED SALMON SERVED WITH BLACK BELUGA LENTILS, AND MANGO, BLUEBERRY AND AVOCADO SALSA

FILET MIGNON AU POIVRE \$18

PAN SEARED PEPPERCORN CRUSTED STEAK WITH CLASSIC COGNAC CREAM SAUCE AND GRILLED VEGETABLES

POMMERY MUSTARD CRUSTED CHICKEN \$14

GRILLED CHICKEN BREAST WITH POMMERY MUSTARD GLAZE, GOAT CHEESE MASHED POTATO, AND SAUTEED ASPARAGUS

SAMPLE PLATTER \$45

SPICY AHI - KOBE SLIDERS - GARLIC ASPARAGUS
CUBANO TACOS - MOROCCAN CHICKEN
STEAK SKEWERS - SWEET POTATO FRIES

DESSERTS

CREME BRULÉE \$7

THIS ELEGANT RICH DESSERT FEATURES A SENSUOUS CUSTARD DUO OF VODKA RASPBERRY AND KAHLUA MOCHA.

OPEN-FACED SMORES ICE CREAM SANDWICH \$7

WARM ROCKY ROAD COOKIE WITH CARAMEL SAUCE, VANILLA BEAN ICE CREAM & GRAHAM CRACKER

CHOCOLATE BREAD PUDDING \$7

SERVED WITH ESPRESSO CREME ANGLAISE AND CHANTILLY CREAM